



HOME DINING AND CATERING

Christening Package

PHP60, 000.00

(For the First 100 Persons)

Décor and Settings

- An 8x8 Customized Backdrop with Two (2) Balloon Pillars
- An Elegantly Dressed Buffet Table with Customized Menu Cards
- A Simple and Classic Piece of Floral Arrangement or A Balloon Centerpiece for Every Guest Table
- A Carving Station for Roast Pig, Roast Calf, or Roast Beef, with a Carver in Uniform
- Balloon Archs for the Gift and Cake Tables
- Fine Chinaware, Silverwares, and Glasswares
- Tiffany Banquet Chairs with Ribbon Accents
- Cake Table, Gift Table, and Registration Table
- Elegant Roll-top Chaffing Dishes Accented with Food Lamps
- Banquet Tables Dressed with Fine Linens and Table Napkins with Table Numbers

Food and Beverage

- A Succulent Six Course Buffet Menu Selection
- (1) Appetizer or Salad or Vegetable Dish
- (1) Pasta or Noodles
- (3) Main Entrées (Beef, Pork, Chicken, or Fish)
- (1) Dessert
- One Round of Iced Beverage
- Mineralized Drinking Water
- A Complimentary Batangas Barako Coffee Station

Essentials

- 50 pcs. Individually Wrapped Themed Sugar Cookies with Personalized "Thank You" Cards as Party Favours for Guests
- Ten (10) Pieces Individually Boxed Themed 4"x3" Mini Cakes with Personalized "Thank You" Cards for the Godparents
- Photo Booth with Unlimited Shots for Two (2) Hours



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Service

- Courteous and Professional Captain Waiters, Food and Beverage Attendants, Banquet Attendants, and a Bar Tender in Uniform

Applicable Charges In Excess of 100 Guests

- In excess of 100 guests, rate is at Php420.00 per person



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Banquet Menu

Menu A

International Cuisine

Appetizer / Salad / Vegetable Dish

Bruschetta della Casa

or

Petite Chicken Sandwiches

or

Tossed Green Salad
with Condiments and Dressing

or

Buttered Mixed Vegetables with Ham and Quail Eggs

Pasta / Noodles

Penne Pasta Puttanesca

Tuna Penne Pasta

Main Entrees

Roast Herb-Crusted Chicken Infused with Lemongrass and Spices

Grilled Gindara (Seasonal) with Lemon Butter Sauce

Ox-Tongue with Creamy Mushroom Sauce / Lengua with Creamy Tomato Sauce

Steamed White Rice

Dessert

Classic Chocolate Panna Cotta

Beverage

Tropical Fruit Juice

Freshly Brewed Batangas Barako Coffee



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Menu B

International Cuisine

Appetizer / Salad / Vegetable Dish

Cheesy Mexican-Spiced Beef Tacos

or

Hawaiian Chicken Macaroni Salad

or

Buttered Mixed Vegetables with Ham and Quail Eggs

Pasta / Noodles

Seafood Pasta in Marinara Sauce

Main Entrees

Pork Baby Back Ribs with Barbecue Sauce

Chicken ala Kiev with Béchamel Sauce / Baked Fish Roulade with Creamy White Sauce

Beef Sirloin topped with Roasted Potatoes

Steamed White Rice

Dessert

Classic Peach Panna Cotta

Beverage

Cucumber Lemonade

Freshly Brewed Batangas Barako Coffee



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Menu C

Asian Contemporary Cuisine

Appetizer / Salad / Vegetable Dish

Crisp Vegetable Spring Rolls

or

Sweet Potato Salad

or

Wok-fried Asian Seasoned Vegetables and Fresh Tofu

Pasta / Noodles

Japchae

Main Entrees

Teriyaki Chicken (Margarita Signature Dish)

Crisp Pork Fillets with Fresh Mango Julienne

Beef Sirloin topped with Broccoli Flowerets

Steamed White Rice

Dessert

Asian Coco Pandan Jello

Beverage

Red Iced Tea

Freshly Brewed Batangas Barako Coffee



HOME DINING AND CATERING

Menu D

Modern Batangas-Filipino Cuisine

Appetizer / Salad / Vegetable Dish

Fresh Vegetable Spring Rolls with Garlic Peanut Sauce

or

Batangas Field Green Salad with Condiments and Dressing

or

Pinakbet/Pakbet

Pasta / Noodles

Classic Sotanghon Noodles with Seasonal Vegetables / Lomi ng Batangas

Main Entrees

Chargrilled Chicken Inasal with Soy-Lime Dipping Sauce

Crispy Fillet of Fish topped with Asparagus Cream Sauce

Batangas Beef Caldereta

Steamed White Rice

Dessert

Creamy Coffee Jello

Beverage

Black Gulaman

Freshly Brewed Batangas Barako Coffee